

CORRALILLO
RIESLING

VINTAGE: 2019

D.O.: Valle de Casablanca

TECHNICAL INFORMATION

Alcohol: 13.5%

Total Acidity: 5.46 g/l

Residual Sugar: 6.95 g/l

pH: 2.97

Produced cases: 540



CORRALILLO

ORGANIC CERTIFICATION

USA: -

EUROPE/CHILE: organic wine



HARVEST

In general the 2019 season was rather cool, and only in March did the temperatures rise to higher than the previous year. The harvest took place during the last week of March, with excellent fruit quality and great expression of the flavors, aromas, and acidity.

VINEYARD

This Riesling is crafted from our Santo Tomas vineyard, located in the Lagunillas sector of the Casablanca Valley, and benefits greatly from its unique marine influence. It's planted on soils that are called coastal batholith, with a presence of granitic diorite in various stages of decomposition, with the presence of quartz and clay. This allows the vines to achieve optimal vegetative expression reaching a natural balance thanks to the organic vineyard management, which results in great expression of the terroir. Maintaining the leaves keeps the fruit well covered and avoids overexposure to the sun, adding more fruity and fresh aromatic notes. .

VINIFICATION

The grapes were hand harvested and fruit was whole cluster pressed at low pressure in order to obtain a clean and high quality juice. One lot underwent a cold soak to enhance flavor complexity. The juice was kept cold and decanted for 24 hours and then fermented in stainless steel tank of 300 and 2,800 liters. The alcoholic fermentation was conducted with selected yeasts with a stirring of the fine lees for 6 months in order to increase volume and texture in the mouth.

TASTING NOTES

Bright yellow in color with intense fruit and floral aromas, with notes of apricot and a mineral touch, and subtle citrus tones and notes of petrol so typical of the variety. Great freshness and volume on the palate, mineral and saline, with a friendly, persistent finish.

FOOD PAIRING

Ideal to accompany fish and shellfish dishes with creamy sauces, especially those with a hint of iodine, like oysters, as well as intense cheeses and citrus-based desserts. Serve at 10°C.

